

Dinner

Proudly promoting **Queensland produce**
and supporting **local growers**.




**BRISBANE CONVENTION
& EXHIBITION CENTRE**

Menus valid to 30 June 2027

Menu ingredients are subject to seasonal fluctuations. Some dishes illustrated are from bespoke menus. Some props have been used for photography.

Dinner



Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances.

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V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

**Seasoned by
Queensland.**

Plated dinner

We recommend three courses. Two course minimum including main course. We recommend at least one GF, DF or chicken selection per course.

Entrée

Share platters (one of each per table) \$38.0pp

Selection of Borgo salami, cold cuts, Sunshine Coast cheeses, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Seafood

Queensland rock pool: Moreton Bay bugs, king prawn, spanner crab, chilli, strawberry gazpacho, avocado mayonnaise, lemon myrtle dressing, saltbush, finger lime **GF, DF** \$40.0

Mooloolaba prawn, vegetable noodles, curry dressing, candied cashews, raita **GF, DF** \$39.5

Miso glazed salmon, green apple gel, glutinous black rice, radish, wasabi peas **DF** \$35.5

Herb crusted kingfish, activated charcoal yoghurt, fennel and baby quke salad, ruby grapefruit **GF, DF** \$35.5

Poultry

Roasted chicken breast, almond skordalia, greens, cauliflower couscous, pomegranate **GF, DF** \$33.0

Poached chicken breast, seasonal green salad, pickled radish, green goddess dressing, snow pea tendrils **GF, DF** \$33.0

Grilled duck breast, blood orange gel, bok choy, sushi rice, soy glaze, furikake **GF, DF** \$35.0

Pork

San Danielle prosciutto, burratina, compressed rockmelon, port reduction, rosemary grissini \$33.0

Grilled Jamaican pork tenderloin, avocado, pineapple, corn, red pepper, jerk mayonnaise, shaved coconut **GF, DF** \$33.0

Beef

Rare roasted beef, Vietnamese salad, nam jim dressing, sesame seeds **GF, DF** \$35.5

Wagyu beef bresaola, risoni, baby qukes, golden raisins, heirloom cherry tomatoes, lemon myrtle fetta, fig vincotto 36.0

Lamb

Grilled lamb backstrap, black barley, green pea velouté, Woombye fetta, orange, lemon balm \$35.5

Vegetarian

Whipped ricotta tart, aniseed myrtle, burnt tomato, seasonal greens, pickled red onion, peach and muscatel chutney **V, GF** \$33.0

Mushroom pâté, Tawny port gel, witlof, pickled French shallots, pane croccante **VEGAN** \$33.0

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Plated dinner continued

An alternate service fee of \$5.0 per person applies to main courses.

Main

Seafood

Pan seared barramundi, creamy polenta, fennel salad, orange, confit tomatoes, chimichurri **GF** \$54.5

Pan seared salmon, pumpkin purée, Du Puy lentils, broccolini, tomato, seeds, seaweed flakes, finger lime cream sauce **GF** \$54.5

Poultry

Seared chicken breast, black beans, capsicum, coriander, lime rice, avocado, mole sauce, pickled onion, radish and soft herb salad **GF, DF** \$52.0

Prosciutto wrapped chicken ballotine, mushroom, crushed dill potato, ratatouille, basil pesto **GF** \$52.5

Chicken breast, caramelised red onion, wild mushrooms, lardons, green beans, parsnip purée, rocket gremolata **GF, DF** \$52.0

Duck breast, sweet potato, coconut rice, Asian vegetables, red curry sauce **GF, DF** \$54.0

Roasted duck breast, pea croquette, lentil cassoulet, green beans, fennel salad, burnt orange dressing **GF, DF** \$54.0

Pork

Pork belly, red cabbage purée, roasted pumpkin, green beans, seeded mustard jus **GF, DF** \$53.5

Beef

Kung pao wagyu rump, sautéed greens, miso carrot, furikake scented rice, shaved radish **GF, DF** \$55.5

Slow-roasted fillet of beef, colcannon mash, sautéed mushroom, glazed carrot, creamy spinach sauce **GF** \$55.5

Pan seared beef tenderloin, seeded mustard, soft herb crumble, celeriac purée, salt and vinegar potato, baby carrots, diable sauce **DF** \$56.5

Braised beef cheek, white polenta, cavolo nero, tomato and pistachio salsa, basil oil **GF** \$55.5

Lamb

Slow-roasted lamb rack, creamed spinach, crisp mushroom risotto cake, confit tomato salsa **GF** \$58.0

Vegetarian

Corn, quinoa, potato and dill cake, caramelised cauliflower purée, leafy greens, date and parsley gremolata **VEGAN, GF** \$52.0

Mushroom and black lentil Wellington, watercress velouté, roasted heirloom vegetables **V** \$52.0

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Dessert

- Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers **V** \$30.5
- Pineapple textures: pineapple tarte tartin, spiced prune compote, cinnamon whipped ganache, pink peppercorns **\$26.0**
- Roasted corn crema catalana, caramelised banana, dulce de leche, caramel puffed rice **\$27.5**
- Banoffee slice: chocolate flourless cake, banana confit, whisky chocolate mousse, caramel mousse, flambé banana, raspberry coulis **GF** **\$26.0**
- Lemon meringue tart: caramel feuilletine, lemon curd, lemon mousse, caramel almond ganache, sautéed meringue **GF** **\$27.0**
- Vanilla gateau basque, rum custard, white chocolate, spiced rum jelly **\$28.5**
- Lime sour: lemon myrtle ganache, coconut dacquoise, lime sour mousse **GF** **\$28.0**
- Gianduja crèmeux, Daintree vanilla crème brûlée, pâte sablée, raspberry chilli gel, hazelnut dacquoise **\$28.5**
- Limoncello and strawberry tiramisu: strawberry gel, limoncello syrup, Savoiardi sponge, macerated strawberries **\$28.0**
- Spiced caramelised pear, thyme and ginger crumb, honey financier, manuka butternut curd **V, GF** **\$27.0**
- Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream **V** **\$27.5**
- Bailey's cheesecake, spice crumbs, coconut gels, double chocolate feuilletine **\$26.0**
- Warm crêpes, lemon thyme syrup, berry compote, BCEC honey and cinnamon ice cream **V** **\$28.0**

Share platters (two per table) \$33.0 pp

Chef's selection of chilled desserts, pastries, cakes, chocolates, fresh seasonal and tropical fruits

The Ultimate Dessert Buffet \$35.0 pp

Dessert grazing stations with chef's selection of chilled desserts, pastries, cakes, chocolates, ice cream, fresh seasonal and tropical fruits and a selection of Australian cheeses

Coffee and tea station included

Coffee and tea served to the table \$5.5

Must be ordered for 100% of attendees.

Locally roasted, freshly ground Arabica coffee and a selection of teas

Coffee and tea served from stations \$3.5

Must be ordered for 100% of attendees.

Locally roasted, freshly ground Arabica coffee and a selection of teas served from self-service automatic espresso machines

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Buffet dinner

Minimum of 30 guests. Self-service buffet with dining tables clothed and set with cutlery. One buffet selection per event. Main course service two hours duration, dessert service one hour duration. Includes coffee and tea station.

Indian dinner buffet \$103.0

Salad

Kachumber salad **VEGAN**

Hot

Butter chicken **GF**

Lamb rogan josh **GF**

Amritsari fish, chilli, lime and coriander **GF**

Vegetable curry **VEGAN, GF**

Paneer dahl **V, GF**

Fragrant basmati rice **VEGAN, GF**

Roti and papadums **V**

Pickles and chutneys **V**

Sweet

Gulab jamun

Indian rice pudding (Kheer) **GF**

Seasonal and tropical fruit **VEGAN, GF**

Wok and dumpling dinner buffet \$103.0

Salad

Crisp slaw of edamame, capsicum, coriander, peanuts, soy and chilli dressing **V**

Hot

Sweet and sour chicken **GF, DF**

Kung pao beef with vegetables **GF, DF**

Vegetable and tofu chop suey **VEGAN**

Barbeque pork belly

Soft jasmine rice **VEGAN, GF**

Duck and hoisin bun **DF**

Prawn siu mai

Steamed mushroom bun **V, GF**

Sweet

Mango pudding **VEGAN, GF**

Egg tart **V**

Chinese five spice chocolate pot de crème **V, GF**

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Buffet dinner continued

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Aussie Barbeque dinner buffet \$110.0

Hot

- Wagyu beef **GF, DF**
- Pasture fed lamb cutlets **GF, DF**
- Chermoula rubbed chicken **GF, DF**
- Pork sausages **GF**
- Seared Noosa prawns **GF, DF**
- Grilled Bundaberg vegetables **VEGAN, GF**
- Herbed corn on the cob **V, GF**
- Atherton cocktail potatoes **VEGAN, GF**
- Selection of artisan breads

Salad

- Coleslaw **VEGAN, GF**
- Salad greens **VEGAN, GF**

Sweet

- Pavlova **V, GF**
- Warm coconut lamington **V**
- Seasonal and tropical fruit **VEGAN, GF**

Mexican dinner buffet \$104.0

Hot

- Beef carnitas **GF, DF**
- Chicken chilli con carne **GF, DF**
- Lamb barbacoa, South American spices, citrus, tomato and roasted carrot **GF, DF**
- Cauliflower tacos, sweet chilli golden glaze **VEGAN, GF**

Salad

- Jerk sweet potato salad, yoghurt and lime dressing **V, GF**
- Avocado, sour cream, chilli and lime **V, GF**
- Corn and bean salsa **VEGAN, GF**
- Corn chips and tortillas **V**

Sweet

- Tres leches cake **V**
- Churros, chocolate dipping sauce **V**
- Dulce de leche s'mores

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Buffet dinner continued

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Native Australian flavours dinner buffet \$103.0

Salad

Salad of Queensland blue pumpkin, cauliflower, wattleseed, saltbush dukkah, bush tomato balsamic **GF, DF**

Hot

Eucalyptus smoked barramundi, lemon myrtle dressing **GF, DF**

Slow-cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

Potato gnocchi, Good Growin' mushrooms, mountain pepper **V**

Salt baked yams, warrigal greens **VEGAN, GF**

Sweet

Pineapple financier, lemon myrtle crème, bush nut crumb **GF**

Macadamia banoffee pie **V, GF**

Wattleseed and chocolate brownie **V, GF**

Plant-based dinner buffet \$99.0

Salad

Salad of kale, chickpeas, avocado, watermelon radish, sesame **VEGAN, GF**

Hot

Cauliflower pakora **VEGAN, GF**

Roasted sweet potato, corn, bean and coriander salsa **VEGAN, GF**

Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**

Eggplant tagine, capsicum, zucchini, onion, harissa spice **VEGAN, GF**

Spiced pumpkin dahl **VEGAN, GF**

Sliced breads with olive oil **VEGAN**

Sweet

Seasonal and tropical fruit **VEGAN, GF**

Sticky date cake **VEGAN**

Ice cream **VEGAN**

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Degustation dinner

For parties of 30-100 guests in the Plaza Gallery or Sky Room.

Five course degustation dinner \$150.0

To include matched wines **add \$100.0**

Plant-based degustation

Lemon myrtle sourdough **VEGAN**

Macadamia cheese mousse, green apple carpaccio, toasted walnut granola, aged balsamic glaze **VEGAN, GF**

Beetroot hummus, roasted golden beets, macadamia fetta, grapefruit, red chicory, sumac **VEGAN, GF**

Steamed eggplant, aromatic master stock, Asian slaw, Vietnamese mint, freeze-dried mandarin **VEGAN, GF**

Braised black barley, roasted pumpkin, pomegranate, shaved fennel, radish, mint, coconut labna **VEGAN**

Chocolate avocado mousse, strawberry coulis, calamansi gel, chocolate granola, fresh berries **VEGAN, GF**

Taste of Queensland degustation

Lemon myrtle sourdough **VEGAN**

Moreton Bay bug, Fraser Isle spanner crab, avocado, witlof, grapefruit, muntries, mayonnaise **GF, DF**

Brisbane Valley quail, warm salad of burnt sprouts, kipfler potato, wild native greens, crisp prosciutto, dukkah, smoked bacon dressing **GF, DF**

Butter poached Chris Bolton coral trout, celeriac, sea vegetables, finger lime cream **GF**

Kangaroo loin, salt-baked yams, warrigal greens, Davidson plum chutney, pepperberry jus **GF, DF**

Mandarin cheesecake, maple bacon, roasted pumpkin purée, toasted almonds, milk crumb **GF**

Native Australian flavours degustation

Lemon myrtle sourdough **VEGAN**

Salt-baked yam soup, roasted macadamia nuts, Geraldton wax cream **V, GF**

Salad of native freshwater crayfish, avocado cream, pickled cucumber, finger lime and green ants **GF, DF**

Fillet of Far North Queensland line-caught coral trout, celeriac purée, muntries, lemon myrtle butter **GF**

Darling Downs wagyu beef, native tamarind miso rub, burnt leeks, roasted carrot purée, warrigal greens, anise myrtle jus **GF, DF**

Sunrise lime syrup, vanilla cream, Davidson plum meringue, desert lime gel, torched mango purée, white chocolate crumb **GF**

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Native Australian Flavours

Degustation menus available for parties of 30-100 guests in the Plaza Gallery or Sky Room.

Native Australian flavours dinner

Entrée

Native rosemary and green pea panna cotta, bush tomato salad, macadamia cream, saltbush dukkah **V, GF, DF** \$33.0

Smoked pumpkin, cauliflower, wattleseed hummus, saltbush dukkah, bush tomato balsamic **V, GF, DF** \$33.0

Eucalyptus smoked Humpty Doo barramundi, crushed new potato, capers, horseradish, sea vegetables, lemon myrtle dressing **GF, DF** \$33.5

Salad of Brisbane Valley quail, beans, orange, celery, native currants, indigenous herbs, shaved fennel, sunrise lime **GF, DF** \$34.5

Main

An alternate service fee of \$5.0 per person applies to main courses.

Potato gnocchi, warrigal greens, Good Growin' mushrooms, scorched cabbage, celeriac purée, wild herbs and flowers **V** \$51.0

Fillet of Chris Bolton coral trout, corn purée, steamed green vegetables, sago, finger lime cream **GF** \$53.0

Barbequed wagyu striploin, miso tamarind glaze, carrot purée, chargrilled seasonal vegetables **GF, DF** \$53.0

Seared loin of kangaroo, Davidson plums, salt-baked yams, beetroot, warrigal greens, pepperberry jus **GF, DF** \$53.0

Dessert

Native basil mousse, mango gel, strawberries, meringue, wild thyme water, vanilla genoise **GF** \$27.5

Citrus pepperberry pudding, lemon myrtle cream, saltbush macadamia crumb, finger lime gel **V, GF** \$27.5

Wattleseed and native nut brownie, warm chocolate fudge, Illawarra plum ice cream, hibiscus flowers **V, GF** \$27.5